Upstairs

Bio

The Kimberly Hotel's highly regarded roof top lounge, simply called Upstairs at The Kimberly, is a 3000 square foot space which boasts 360 degree views, retractable glass ceilings and walls, ambient heated floors and a main room that promises to be as elegant and inviting in the winter months as it is sunny and sophisticated in the summer season.

DESIGN Designed by the AIA award winning design firm De-Spec in association with architect Frank Denner and Pentasia Designs, Upstairs overwhelms the senses at every turn. Take the newly built express elevator from the street level and be transported to a breathtaking urban oasis thirty stories above Manhattan. Living green walls cascade down bronze panels framing the surrounding cityscape from every possible angle. A perfect view of the iconic Chrysler Building is the star of the show. Lighting designer Brian Orter (Ace Hotel, W Miami, Gramercy Park Hotel) interprets a fresh spin on old Hollywood glamour incorporating vintage theatrical lights and strings of incandescent bulbs that float overhead emitting an intimate, sensual mood. Deliberately shying away from outdoor lounge-style furniture typical of most rooftop bars as of late, Upstairs' furniture was carefully curated from renowned houses such as B&B Italia, Knoll and Moooi. Clean lines and elegant form at once seem hyper-modern and neo-gothic, inviting guests to relax and unwind in an environment that exemplifies subtle, urban sophistication.

FOOD & SPIRITS Executive Cristian Flores serves an eclectic array of small plate offerings, including such dishes as Tuna Tartare, Truffle Mac and Cheese, Spiced Duck Cigars, Baby Lamb Lollipops with Ratatouille, and Mini Kobe Sliders. In addition to great food, the bar features a sumptuous list of specialty cocktails created by Alex Ott. Alex is a perfumer, flavor chemist and a true master of drink mixology. He works with over 65 liquor brands, conducting seminars around the world pairing cocktails with the perfect foods. Try The Chrysler a classic, timeless, and unbelievably seductive champagne cocktail made with the finest honey, fresh lemon and lime, topped with the champagne!

Upstairs offers customizable menus, creative cocktails, and the perfect ambiance, making it a great location for any event. An evening Upstairs will be an experience like no other, focusing on refined service in a relaxed luxurious setting, offering its guests a one-of-a-kind rooftop experience and the desire to come back again and again.

We look forward to seeing you soon at this exciting venue. For more information and for press and special event inquiries, please contact:

Jordana Maurer
Director of Sales and Events
Upstairs at The Kimberly Hotel / Direct. 212.702.1685 / jmaurer@kimberlyhotel.com

Upstairs

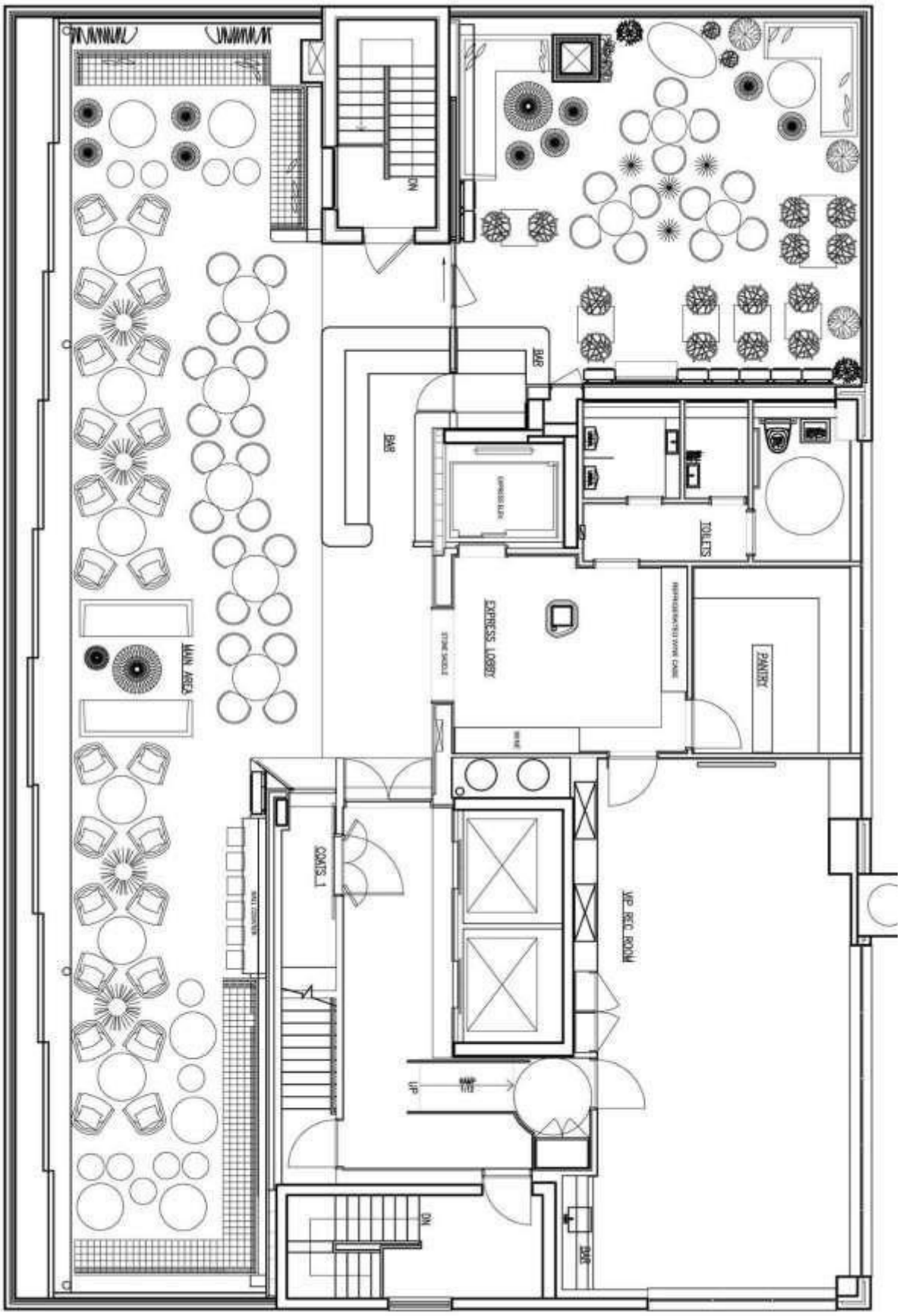
Fact Sheet

Name:	UPSTAIRS
Location:	The Kimberly Hotel / Penthouse Level 145 East 50th Street NYC 10022
Phone:	212. 702.1685
Cuisine:	Contemporary American
Chef:	Chef Cristian Flores
Director of Sales & Events:	Jordana Maurer
Interior Design:	De-Spec / Pentasia Design
Dress:	Business Casual (No sneakers, flip flops or cutoffs)
Capacity:	Main Rooftop Area Capacity: 200 Private Enclosed Penthouse Media Room: 40 Outdoor Patio Lounge / Semi-private: 40
Square footage:	3000+-Square Feet
Beverage Offerings:	Full Bar with Specialty Cocktails Extensive Wine and Champagne List
Credit Cards:	American Express, Visa, MasterCard, Diner's Club
Reservations:	Recommended
Web Site:	upstairsnyc.com

Upstairs

Photographs

Main Roof-Deck Views



Rooftop Floor and Seating Plan

Upstairs at The Kimberly Hotel 212 702 1685 145 East 5oth Street New York New York 10022

Upstairs

Event and Catering Menus

*All prices are non-inclusive of tax (8.875%) and service charge (20%)
*All prices to include wait staff, security, lighting, in-house tables, chairs, linen, silverware, china and glassware
*Room fee varies on a per party basis and there are certain minimums to be maintained for private events
*We hold dates for 7 days as a courtesy to our potential clients

PREMIUM OPEN BAR	
First Hour	$40pp
Second Hour	$35pp
Third Hour	$35pp
Fourth Hour	$35pp

BEER AND WINE BAR	
First Hour	$30pp
Second Hour	$30pp
Third Hour	$30pp
Fourth Hour	$30pp

SODA AND JUICE BAR	
First Hour	$15pp
Second Hour	$15pp
Third Hour	$10pp
Fourth Hour	$10pp

PASSED HORS D'OEUVRES

Selection of 4 : $35per person per hour
Selection of 5 : $40 per person per hour
Selection of 6 : $45 per person per hour
Selection of 7 : $50 per person per hour
Selection of 8 : $55 per person per hour

TRUFFLE MAC AND CHEESE
CRISPY BABY ARTICHOKES grated Parmesan, fresh lemon
STUFFED MUSHROOMS WITH GOAT CHEESE AND PESTO
GOAT CHEESE & TOMATO TARTELETTE basil oil
VEGETABLE QUESADILLA with carrots, zucchini, & swiss cheese
VEGETARIAN SPRINGROLL with sweet chili sauce
VEGETARIAN FLATBREAD with roasted peppers and sweet caramelized onions
BRUSCHETTA with ricotta cheese
KOSHER STYLE SUSHI ROLLS Atlantic salmon, Yellowfin tuna, pickled ginger & soy sauce
SESAME CRUSTED TUNA soy-sesame emulsion
YELLOWFIN TUNA TARTARE spicy avocado, ginger olive oil
ALL NATURAL SCOTTISH SMOKED SALMON avocado, crème fraiche, toast points
GAMBAS A LA PLANCHA spicy grilled shrimp, fresh lemon
LUMP CRAB CAKE paprika aioli
LOBSTER MEDALLIONS rhubarb vinaigrette, cucumber and avocado
THAI CHICKEN SATAY spicy peanut dip
FOIE GRAS CROSTINI truffle salt, mache, red grape preserve
SPICED DUCK CIGARS pomegranate dipping sauce
MINI CROQUE MONSIEUR country baked ham and gruyère cheese
GRILLED LAMB LOLLIPOP rosemary jus (additional cost of $10 per person per hour)
GRILLED MERGUEZ IN A BLANKET spicy lamb sausage, Harissa
MINI KOBE BURGER wagyu beef, cheddar, lettuce, tomato & pickle

MEDITERRANEAN STATION-$40pp Choice of 6

ASSORTED IMPORTED & DOMESTIC CHEESE BOARD WITH GRAPES, DRIED APRICOTS, FIGS AND CRACKERS
MARINATED OLIVES & IMPORTED PARMESAN
IMPORTED PROSCIUTTO DI PARMA
HUMMUS
EGGPLANT CAVIAR
TABOULEH
GRAPE LEAVES
GRILLED PITA
SPICED CARROT SALAD
GRILLED ZUCCHINI, SQUASH AND ASPARAGUS
MARINATED ARTICHOKE HEARTS
ROASTED WILD MUSHROOMS
FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD

RAW BAR STATION-$65pp

CHEF'S SELECTION OF OYSTERS ON THE HALF SHELL-EAST COAST AND WEST COAST
LITTLE NECK CLAMS, ALASKAN KING CRAB, JUMBO SHRIMP COCKTAIL
LEMON AND THYME MARINATED DIVER SEA SCALLOP CEVICHE
CHILLED PRINCE EDWARD ISLAND MUSSELS AND FRESH SQUID SALAD
COCKTAIL SAUCE, MIGNONETTE GRANITÉ, FRESH LEMONS, TABASCO

CARVING STATION-$65pp-Choice of 2 entrees and 2 sides

CERTIFIED ANGUS BEEF BONE-IN RIB ROAST horseradish cream
PRIME NY STRIP LOIN au poivre
FILET MIGNON Béarnaise
WHOLE ROASTED TURKEY BREAST ON THE BONE natural jus
PORK LOIN Port wine sauce
COLORADO LAMB CHOPS infused mint jus
SLOW BAKED KING SALMON truffle vinaigrette
GRILLED LEMON-PEPPER JUMBO SHRIMP tomato vinaigrette, lemon pepper sauce, fennel
SEARED DIVER JUMBO SEA SCALLOPS champagne sauce, mushroom & leek
SEARED COD fingerling potatoes, sautéed escarole

SUSHI STATION -$60pp – (sushi is made to order) Includes:

(a charge of $125 for sushi chef is required per station)

Yellowfin tuna
Salmon
Vegetarian Rolls
Crab

PASTA STATION-$40pp-Choice of 2

Served with assorted artisanal breads

Alla Vongole	**Linguini**
Marinara	**Rigatoni**
Bolognese	**Spaghetti**
Alla Vodka	**Fusilli**
Primavera	**Penne**

CAVIAR BAR- Market Price

INCLUDES CHEF'S SELECTION OF:
CALIFORNIA ESTATE STURGEON
AMERICAN HACKLEBACK SALMON CAVIAR

Caviar is served with traditional accompaniments: crème fraîche, hard boiled eggs, capers, scallions, and a choice of toast points or water crackers

Dinner Buffet Service

BUFFET STYLE DINNER No. 1
$95 per person
Bread Station
Choice of 1 Salad
Choice of 3 Entrees
Choice of 3 Sides
Choice of 3 Desserts

BUFFET STYLE DINNER No. 2
$125 per person
Bread Station
Choice of 2 Salads
Choice of 4 Entrees
Choice of 3 Sides
Choice of 4 Desserts

SALAD

ASSORTED FIELD GREENS balsamic vinaigrette
BABY ARUGULA SALAD citrus dressing, toasted almonds, feta and orange
ROASTED GOLDEN & RED BEET SALAD with goat cheese, pistachio vinaigrette
GREEK SALAD romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese
CHILLED MINI PENNE CAPRESE fresh basil, extra virgin olive oil

FISH

SLOW BAKED KING SALMON truffle vinaigrette
GRILLED LEMON-PEPPER JUMBO SHRIMP tomato vinaigrette, lemon pepper sauce, fennel
SEARED DIVER JUMBO SEA SCALLOPS champagne sauce, mushroom & leek

SEARED COD fingerling potatoes, sautéed escarole

MEAT

HANGER STEAK with red wine shallot sauce
ROASTED ROSEMARY CHICKEN, rosemary jus
BEEF CHEEK POT AU FEU coriander vinaigrette
BRAISED ANGUS BEEF SHORT RIBS

PASTA

TRUFFLED MAC & CHEESE
MAINE RISOTTO roasted lobster oil
WILD MUSHROOM PAPPARDELLE asparagus & parmesan
SEASONAL RAVIOLI

SIDES

ROASTED BRUSSEL SPROUTS bacon and Sherry vinegar
GRILLED JUMBO ASPARAGUS olive oil, Guérande salt
SAUTÉED HARICOTS VERT fresh garlic and shallots
WHIPPED YUKON GOLD MASHED POTATOES
JASMINE RICE Brunoise vegetables
FINGERLING POTATO
CREAMY SAGE POLENTA

DESSERTS AND COFFEE STATION

NOTE: PRICED ADDITIONAL WITHOUT FULL BUFFET DINNER SERVICE

WARM CHOCOLATE CHIP COOKIES
CHOCOLATE DIPPED STRAWBERRIES
MINI LEMON CHEESE CAKE
RAINBOW COOKIES
MINI TIRAMISU
CHOCOLATE BROWNIES
MACARONS
ASSORTED MOLDED CHOCOLATES
FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS

Upstairs Buffet Lunch Service

BUFFET STYLE LUNCH No. 1

$65 per person

Choice of 2 Salads

Choice of 3 Sandwiches

Choice of 1 Dessert

BUFFET STYLE LUNCH No. 2

$80 per person

Choice of 1 Salad

Choice of 3 Entrees

Choice of 2 Sides

Choice of 2 Desserts

SALADS

FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD
ASSORTED FIELD GREENS balsamic vinaigrette
BABY ARUGULA SALAD w/ citrus dressing, toasted almonds, feta and orange
MARINATED ARTICHOKE HEARTS
ROASTED GOLDEN & RED BEET SALAD with goat cheese, pistachio vinaigrette
SPICED CARROT SALAD
GREEK SALAD romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese
CHILLED MINI PENNE CAPRESE fresh basil, extra virgin olive oil
HUMMUS AND BABAGANOUSH WITH GRILLED PITA

SANDWICHES-SERVED WITH ASSORTED PICKLES AND HOMEMADE POTATO CHIPS

TUNA SALAD WITH LETTUCE, TOMATO AND ONION toasted whole wheat
AVACADO BLT white bread
KIMBERLY CLUB WITH CHICKEN, AVOCADO & ARUGULA foccacia bread
ROAST BEEF FRENCH DIP baguette
CHICKEN TARRAGON spinach wrap
TURKEY WITH BRIE CHEESE AND HONEY MUSTARD tomato paprika wrap
SEARED TUNA NIÇOISE WITH DIJON VINAIGRETTE roasted pepper wrap
ROASTED VEGETABLE-ZUCCHINI, RED PEPPER AND PORTOBELLO basil wrap
DILL SMOKED SALMON CLUB WITH GUACAMOLE, LETTUCE, TOMATO whole wheat
HANGER STEAK WITH SWISS, ONIONS, PEPPERS, & HERBED PESTO caibatta

ENTRÉES

SLOW BAKED KING SALMON truffle vinaigrette
ROASTED ROSEMARY CHICKEN, rosemary jus
SLICED PRIME NY SIRLOIN AU POIVRE
WILD MUSHROOM PAPPARDELLE asparagus & Parmesan

DESSERTS AND COFFEE STATION-$8pp per item

WARM CHOCOLATE CHIP COOKIES
CHOCOLATE DIPPED STRAWBERRIES
MINI LEMON CHEESE
MACARONS
ASSORTED MOLDED CHOCOLATE
MINI TIRAMISU
RAINBOW COOKIES
CHOCOLATE BROWNIES
FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS

ICE CREAM BAR-$30pp

Includes choice of ice cream, fruit toppings, dry toppings, and sauce

Ice Cream (choice of 3):	Fruit Toppings (choice of 2):	Dry Toppings (choice of 2):	Sauce (choice of 1):
VANILLA	STRAWBERRIES	COCONUT	CHOCOLATE
CHOCOLATE	CHERRIES	SPRINKLES	BUTTERSCOTCH
STRAWBERRY	RASPBERRIES	GRAHAM CRACKERS	CARAMEL
COFFEE	BLUEBERRIES	OREOS	
DOLCE DE LECHE	BANANAS		
COOKIES & CREAM			

BEVERAGES

AN ASSORTMENT OF SODAS, JUICES AND BOTTLED WATER TO BE INCLUDED WITH ALL PACKAGES

***ALL MENUS ARE CUSTOMIZABLE & ADDITIONAL STATION OPTIONS AVAILABLE UPON REQUEST**

Upstairs supports local farmers and use organic ingredients whenever possible.
Please inform your server of any food allergies that you or your guests may have, as all ingredients may not be listed.

For any questions or to book your event
contact ~ Director of Sales & Events:
Jordana Maurer jmaurer@kimberlyhotel.com
212.702.1685